



COCKTAIL PARTY

(201)343-0630

ORDER@SCHOOLDINING.COM

SELECTION ONE

\$14.00 PER PERSON

INTERNATIONAL CHEESEBOARD

A SELECTION OF FRENCH, ITALIAN AND ARTISANAL CHEESES SERVED WITH CARRS
CRACKERS AND FLATBREADS

SLICED FRESH FRUIT

SEASONAL MELONS, BERRIES, KIWI, GRAPES AND DRIED FRUITS

CRUDITÉ

FRESH SEASONAL VEGETABLES SERVED WITH SPINACH DIP

STONE BAKED FOCACCIA

SERVED WITH HERB AND ROASTED GARLIC OLIVE OILS

HUMMUS AND PITA

CHEF'S SELECTION OF FRESH MADE HUMMUS WITH TOASTED PITA WEDGES

PELLEGRINO AND ASSORTED SODA

SELECTION TWO

\$18.00 PER PERSON

INTERNATIONAL CHEESEBOARD

A SELECTION OF FRENCH, ITALIAN AND ARTISANAL CHEESES SERVED WITH CARRS
CRACKERS AND FLATBREADS

CRUDITÉ

FRESH SEASONAL VEGETABLES SERVED WITH SPINACH DIP

ANTIPASTO

ITALIAN MEATS AND CHEESES, OLIVES, ARTICHOKE AND PICKLED VEGETABLES

BAKED BRIE

BAKED EN CROÛTE WITH PIGNOLI AND BRANDIED FRUIT

CURED SALMON

WITH CAPERS, CRÈME FRAICHE AND PUMPERNICKEL

PELLEGRINO AND ASSORTED SODA

SELECTION THREE

\$22.00 PER PERSON

ANTIPASTO

ITALIAN MEATS AND CHEESES, OLIVES, ARTICHOKE AND PICKLED VEGETABLES

BAKED BRIE

BAKED EN CROÛTE WITH PIGNOLI AND BRANDIED FRUIT

CRUDITÉ

FRESH SEASONAL VEGETABLES SERVED WITH SPINACH DIP

STONE BAKED FOCACCIA

SERVED WITH HERB AND ROASTED GARLIC OLIVE OILS

PASSED HORS D'OEUVRES

CHOICE OF SIX HAND CRAFTED HORS D'OEUVRES
SEE SELECTIONS BELOW

PELLEGRINO AND ASSORTED SODA

SELECTION FOUR

\$28.00 PER PERSON

CRUDITÉ

FRESH SEASONAL VEGETABLES SERVED WITH SPINACH DIP

BAKED BRIE

BAKED EN CROÛTE WITH PIGNOLI AND BRANDIED FRUIT

CURED SALMON

WITH CAPERS, CRÈME FRAICHE AND PUMPERNICKEL

STONE BAKED FOCACCIA

SERVED WITH HERB AND ROASTED GARLIC OLIVE OILS

PASSED HORS D'OEUVRES

CHOICE SIX HAND CRAFTED HORS D'OEUVRES
SEE SELECTIONS BELOW

CHEF ATTENDED STATION

MAKE SELECTION BELOW

PELLEGRINO AND ASSORTED SODA



COCKTAIL PARTY

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HOT HORS D'OEUVRES

ASSORTED MINIATURE QUICHE

VEGETABLE EGGROLLS WITH PLUM SAUCE

MINI CRAB CAKES WITH CITRUS SALSA

SAUSAGE STUFFED MUSHROOM CAPS

SPANAKOPITA

THAI CHICKEN OR BEEF SATAY

COCONUT SHRIMP WITH MANGO CHUTNEY

SEA SCALLOPS WRAPPED IN BACON

ITALIAN MEATBALLS WITH MARINARA DIPPING SAUCE

BLACK BEAN QUESADILLA

BRIE AND PEAR IN PHYLO BEGGARS PURSE

COLD HORS D'OEUVRES

SMOKED SALMON MOUSSE IN CUCUMBER ROUNDS

BOURSIN CHEESE IN BELGIAN ENDIVE

PEPPERED TENDERLOIN & HORSERADISH CREAM ON CROSTINI

ASPARAGUS WRAPPED IN PROSCIUTTO

SEA SCALLOP CEVICHE WITH AVOCADO, JALAPENO AND FRESH LIME

FINGER SANDWICH ASSORTMENT

ROASTED GARLIC & TOMATO BRUSCHETTA

SUNDRIED TOMATO PESTO ON CROSTINI

CHEF ATTENDED STATIONS

CARVING STATION

CHOOSE TWO

HONEY ROASTED HAM, ROASTED TURKEY BREAST, APPLE MUSHROOM SAGE STUFFED PORK LOIN,
THIN SLICED LONDON BROIL

PASTA STATION

CHOOSE TWO

PENNE A LA VODKA, FARFALLE WITH BRANDY MUSHROOM CREAM SAUCE, LINGUINE CARBONARA,
RIGATONI CON FILETTO DI POMADORO, PENNE PRIMAVERA, TORTELLINI WITH PESTO CREAM

SHRIMP COCKTAIL

JUMBO SHRIMP WITH LEMON WEDGES AND ASSORTED SAUCES

SUSHI STATION

ASSORTED FISH AND VEGETABLE ROLLS AND NIGIRI WITH GINGER, WASABI
AND SOY SAUCE

ALL OF THE ABOVE PRICES ARE FOR FOOD AND SOFT DRINKS ONLY. BEER AND WINE WILL BE CHARGED BY
USAGE. WAITER LABOR IS SEPARATE AND DEPENDS ON THE TYPE OF SERVICE AND GUEST COUNT. PLEASE
CONTACT THE CATERING MANAGER TO PLACE AN ORDER AND TO CUSTOMIZE A MENU TO FIT THE NEEDS OF
YOUR EVENT. RENTALS AND FLOWERS ARE ALSO CHARGED SEPARATELY.